

Curriculum Food Chemistry

Semester	Modules						Credits
1.	WZ1901 Analysis of Natural Products (required)	WZ1902 Nutritional Physiology and biomolecular sciences (required)	WZ1909 Quality Management, quality assurance and excursions to relevant companies (required)	WZ1904 Chemistry of consumer goods, cosmetic products, tobacco products, water for human use and animal feed (required)	WZ1900 Special food chemistry (required)	WZ1908 Regulatory affairs on food, cosmetics, toys, food contact material and feed, tobacco products as well as comparable products (required)	31
	K 6 CP	K 6 CP	K + SL 5 CP	K 5 CP		M 5 CP	
2.	WZ1905 Practical course in special food chemistry (required)	WZ1906 Food Toxicology and Environmental Analysis (required)	WZ1907 Practical course in food toxicology (required)	WZ1910 Molecular Sensory Science (required)			31
	LL 8 CP	K 5 CP	LL 8 CP	K 8 CP	K 6 CP		
Mobility Window	3. WZ1911 Project Thesis / Research Laboratory Course (required)			LS40003 Scientific project planning Projektplanung (required)	Interdisciplinary Qualifications (required)	Elective Module	28
	LL + W 12 CP			M 3 CP	3CP need to be acquired from the list of interdisciplinary qualifications in form of course work 3 CP	According to FPSO attachment 1, elective Modules totalling at least 10 CP need to be selected 10 CP	
4.	LS40002 Master's Thesis						30
	W + PRÄ 30 CP						
Key	Dark Blue = required Module Master's Thesis Light Blue = Elective Modules Grey = required Modules			PR = practical course; SE= Seminar; CP = Credit Points; SL = course work; K = written exam) ; M = oral exam; LL = laboratory course; W = research paper			